



BUNNY
HILL
WEDDINGS

Let's Talk About Food!

CREATE YOUR MEMORABLE MENU



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Choose dishes from across the menus to create your perfectly unique dining experience.

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How To Use This Menu Guide

Choose dishes from across the menus to create your perfectly unique dining experience.

Included in the price per person is a 3 course meal and evening food, tablecloths & linen, cutlery, crockery, table setting and full waiting service. All the menu choices in this brochure are inclusive unless they have a supplement price attached.

You are not limited to these choices and H&A can provide a comprehensive list on request. You may want to create your own menu from scratch for which we will create a bespoke quote.

Whether you choose from the dishes suggested in this brochure or create your own menu, our friendly and knowledgeable team are here to help.

This guide is designed to help you with the following tasks:

- ❖ Choose a starter, main, dessert and evening food
- ❖ Decide if you want a choice menu for your guests.
- ❖ Think about if you'd like to add canapés during your drinks reception and how many.
- ❖ Do you want tea and coffee serving after the meal?



Introducing H&A at Bunny Hill

When you book Bunny Hill you will automatically have our in house caterer guaranteed for your wedding. This makes the planning process so much simpler for you. You don't have to worry about logistics, or hidden costs and you'll meet your catering team in the venue and know exactly what to expect on your wedding day.

Our catering partner may not be the right match for you, we understand and can discuss other options.

You'll have the opportunity to attend events where you can try out food options and enjoy spending time at Bunny Hill with your friends and family ensuring you choose the food that best suits you.

Our Caterer

H&A



Our catering partner is a true champion of authentic and innovative Yorkshire based food, with a reputation that speaks for itself.

We chose H&A as our in house caterer because of their passion and enthusiasm for recognising your individual needs and delivering good, honest food in a relaxed and friendly way.

At their heart are talented chefs and a friendly front of house team who share the common goal of delivering excellent food and service.

They use only the freshest and finest quality local and seasonal produce, through their close relationships with Yorkshire's best specialist rare breed meat farmers, grocers and artisan food suppliers.

H&A are also passionate about creating exceptional and inspiring vegan and vegetarians menus.

It's your wedding, your vision, your food! Time to get excited.....



Price Guide

Inclusive of VAT.

Prices are correct for 2026. Based on a 3 course menu with evening food, plus one tasting event for you and your partner:

60-80 guests	£96pp
81-90 guests	£94pp
91-100 guests	£90pp
101-110 guests	£86pp
111+ guests	Ask for a bespoke quote
Additional evening guests £15pp	

WHAT MIGHT INCREASE THE COST?

- ▼ Choosing items from the Greatest Hits & Push the Boat Out menus (supplementary charges listed).
- ▼ Adding elements such as canapés, tea & coffee or a choice menu.

Canapés:

3 canapés: £7.95, 4 canapés: £8.95, 5 canapés: £9.95

Tea & Coffee service

£2.25pp

ON A BUDGET?

If you love H&A's food as much as we do, but your budget for food is stretched, you can drop a course to help reduce the overall costs. This is dependent on meeting a minimum spend of £6000. Dropping a course will typically reduce the price per person by up to £15pp.



The Process



YOU'VE BOOKED YOUR DREAM VENUE

Your date is in our diary and an email from our team is on it's way to explain the next steps.



BOOKING CONFIRMATION FROM H&A

Soon after the caterer will introduce themselves via email. A £600 deposit secures your catering at Bunny Hill.



CONSIDER YOUR MENU CHOICES

Over the coming months take a look at the menus and if you've got any questions get in touch at: yourday@bunnyhillweddings.co.uk. There's no rush, final choices are not needed until a month before your big day.



JOIN US FOR A TASTING AT BUNNY HILL

Book on to your tastings events. You'll find the full list on our events page: www.bunnyhillweddings.co.uk/events/ Feel free to book on to as many as you like throughout your journey with us. Some are designed just for couples and others to bring your family and friends along.

All tastings are paid for in advance, should you attend more than one, the highest priced event will be deducted from your final H&A invoice.



LET'S CHAT ABOUT YOUR PLANS

Around 4 to 6 months from your wedding day we will be in touch to arrange a meeting to discuss your menu choices. You'll also meet with your coordinator to bring all the elements of your wedding together.



FINALISING PLANS

4 weeks before your wedding we'll need your final numbers and food choices, along with the final balance for catering.



THE BIG DAY!



Leave everything to us. When you arrive your tables will be set ready for you to add any personal touches, then you can relax and enjoy!



CANAPÉS

Canapés served during your drinks reception set the tone for the day and keep hunger pangs at bay. We suggest serving 3/4 per person during your drinks reception. A separate board of canapés will be prepared for you both so you don't miss out, as you may be busy with your photographer.

Our most popular choices.

- ❖ **Mini Yorkshire pudding with braised beef or stuffing, with horseradish or gravy.**
- ❖ **Mini fish and chips with mushy peas and tartare sauce.**
- ❖ **Mini steak pies with pea purée – add a mini Steiner of real ale to this one.**
- ❖ **Thai fish cakes with sweet chilli sauce.**
- ❖ **Grilled chicken Katsu skewers.**
- ❖ **Moroccan lamb with a flatbread crisp and tzatziki.**
- ❖ **Mini beef or chicken sliders with H&A filthy sauce and cheese in a brioche bun.**
- ❖ **Smoked salmon pancakes with dill and cream cheese.**
- ❖ **Cauliflower 'wings' with buffalo sauce served lollipop style.**
- ❖ **Mini falafel with tomato chutney.**
- ❖ **Pork belly with black pudding purée.**
- ❖ **Arancini with spiced mayonnaise.**





STARTER

A few of the most popular starter choices.

Wild Mushroom Soup V/VE

Chervil and black pepper straws.

Spiced Butternut Squash & Sweet Potato Soup V/VE

Pimento infused crème fraiche.

Classic French Onion Soup

Gruyère toasted brioche crouton.

Wild Yorkshire Mushrooms on Toast V/VE

Garlic mushrooms and morels in a rich garlic sauce on toasted balsamic sourdough and finished with pea shoots.

Chicken Liver Parfait

Red onion marmalade and sourdough crostini.

Tomato Summer Salad V/VE

Finest heritage tomatoes with aged parmesan mayonnaise, basil oil, goat's cheese curd and croutons.

Antipasti Board

A choice of Italian cured meats, mixed marinated vegetables, buffalo mozzarella croquettes or arancini, balsamic crostini, roasted red pepper hummus and dips. Served as sharing boards or individually plated.

Freshly Baked Breads

A selection of flavoured breads with homemade butter, can also be added to any starter or main.





MAIN COURSE

Choose from individually plated dishes or sharing boards, here are a few suggestions.

The Ultimate H&A Roast

Choice of either: Strip loin of Dexter beef, leg of lamb, loin of free-range rare breed pork or roast chicken with all the trimmings.

Chicken Supreme and Stuffed Thigh

Chicken breast and chicken thigh stuffed with sage and sausage meat farce, chive crushed potatoes, tenderstem broccoli, carrots and a rich gravy.

Steak and Wold Top Ale Pie V/VE options available

Flaky pastry, served with a cheddar mash, honey roasted carrots and lashings of tasty gravy.

Heritage Tomato Tatin V/VE

Green olive tapenade, hispi cabbage with roasted new potatoes and hollandaise sauce.

Hake

Topped with Sunblush tomato and red onion mayonnaise with basil crumb, served on a bed of tomato risotto and finished with nduja oil.

The Roast Meat Board

Choose the cut you want: Strip loin of beef, leg of lamb, loin of pork or roast chicken crowns. Served on traditional oak carving boards with a selection of sides such as roast potatoes, seasonal vegetables, skilletts of cauliflower cheese, Yorkshire puddings and gravy.





DESSERT

Decadent dessert or palate cleanser, here are some of our most popular desserts.

H&A Sticky Toffee Pudding

Served with toffee sauce and vanilla ice cream.

Brownie 'The Don'

Served with chocolate sauce and finished with vanilla ice cream.

Eton Mess

A summer classic, light, fresh and vibrant, served with a shortbread biscuit.

Apple and Berry Crumble

Served in a cast iron pan with vanilla custard and a mini apple.

Strawberry Cheesecake

Our take on the classic. Set cheesecake with strawberry sorbet, fresh strawberry, mini meringues, vanilla crème fraiche and micro basil.

Cheeseboard

A choice of your 3 favourite cheeses, accompanied by homemade chutney and an assortment of artisan crackers.



EVENING FOOD

Evening food is usually served usherette style and if you expect to party late then perhaps add an extra element such as adding loaded fries with pizza choice (supplement applies). Here are our most popular choices.

Stone Fired Pizzas V/VE options available

Choose from Meat Feast, BBQ Chicken, Margarita, Pepperoni, Goats Cheese and Red Onion Marmalade, or create your own toppings.

Bacon and Sausage Butties V/VE options available

A British classic served hot in a soft bread bun with ketchup or brown sauce.

Loaded Fries V/VE options available

Fries topped with cheese sauce, crispy onion, bacon crumb, chillies and filthy sauce.

The Shawarma (Greek Style Street Food) V/VE options available

Slow braised lamb shoulder or marinated chicken thigh dressed in a spicy sauce and finished on the chargrill. Served in a flour wrap with lemon and chilli mayonnaise, tzatziki, skinny fries, pickled sumac slaw and pickled peppers.

Gourmet Kebabs V/VE options available

Carved leg of lamb or chicken finished on the chargrill and mixed with aromatic spices. Choose pittas or wraps with fresh salad, pickled peppers, garlic or chilli sauce.



GREATEST HITS

This is not an exhaustive list of what we offer. With hundreds of options available, please request our digital full menu list.

STARTER

Chicken and Waffle £1pp supplement

Buttermilk waffle, crispy fried chicken thigh, maple syrup dressing and parmesan truffle mayonnaise.

The Ultimate Arancini (V) £1pp supplement

With tomato fondue and compressed fennel, finished with a lightly curried dressing.

The Ultimate “Cheeseburger” Nachos £1pp supplement

Nachos, with cheese, burger-aise sauce, optional pulled pork, crispy onions and all the spicy, crispy, crunchy garnishes.

The Yorkshire Deli Board £2pp supplement

Served on sharing boards: Ham hock terrine or chicken liver parfait, homemade piccalilli or house chutney and red onion marmalade, artisan sausage roll or Yorkshire pork pies, goats cheese and beetroot relish drop scones, Yorkshire Blue and Fountains Gold cheese. Served with warm tear and share bread and homemade butter.

The BBQ Starter Platter £2pp supplement

Served on a bed of crunchy tortilla chips with jalapeños, mini spicy BBQ skewers, potted pulled pork with sticky BBQ sauce, pulled smoked beef, mac and cheese and pickled slaw.

MAIN

H&A Steaks, price on request

Tell us about your favourite steak dinner – how you like your steak, your cut and your accompaniments. H&A will recreate your perfect dish.

The Smokehouse BBQ Platter from £2pp supplement

Chargrilled sirloin steak, BBQ brisket, buttermilk fried chicken served with smokey BBQ beans, Tabbouleh, chorizo mac and cheese, Carolina style coleslaw and skinny fries. All meats and sides can be swapped to suit your preferences. Choose any 3 meats and 3 sides from our Chargrill and Sides menu, available to view on our digital full menu.

Pork Three Ways £2pp supplement

Three cuts of free range, rare breed pork served with parsnip purée, buttered spinach, fondant potato, parsnip crisps and a pork liquor sauce.

Chicken Supreme and Ballotine £1pp supplement

Chicken breast and chicken thigh, stuffed with spinach, pancetta and sausage meat, wrapped in Parma ham, chive crushed new potatoes, tenderstem broccoli, carrots and thyme jus.

DESSERT

Crème Brûlée £1pp supplement

We can create any flavour, favourites are passion fruit, vanilla or coconut & lime.

Baileys and Banoffee £1pp supplement

A Bailey's and banoffee parfait with rich butter crumb and salted caramel, topped with sea salt and a freeze dried raspberry shard.

EVENING FOOD

Gourmet Hot Dogs £1pp supplement

10 inch smoked, classic or spicy sausage in a brioche sub, served with chilli, cheese, crispy onions, fresh slaw, 'filthy' sauce or classic ketchup and mustard.

Mac and Cheese £1pp supplement

Served in pots direct to guests with a choice of flavours from the classic to chorizo, crispy onion and pulled pork, or try our house BBQ mac and cheese.

H&A Burgers £2pp supplement

'Smash' burger patty, cooked fresh and served in a brioche bun with American cheese, Big Mac sauce, or smoked mayonnaise, shredded iceberg with optional bacon, onions, chillies or jalapeños.

PUSH THE BOAT OUT

Push the boat out and really wow your guests with one of these extra special dishes.

STARTER

Chorizo, Scallop, Pork Belly £4pp supplement

Pan seared Whitby scallops, confit belly pork, Iberico chorizo, light chorizo dressing and apple and chorizo cannelloni.

'Bacon and Egg' £2pp supplement

Crispy ham hock, chilli pineapple chutney, celeriac remoulade and a 64°C cured duck egg yolk emulsion. There is even an option to crack your own poached egg from a bed of hay!

Pork Belly and Katsu £3pp supplement

3 day cooked pork belly with Katsu gel, pickles and garnish.

Asian Street Food Platter £3pp supplement

Thai fish cakes with sweet chilli dip, crispy Asian chicken wings in garlic and soy glaze, with Nam Chim, spring rolls, grilled chicken satay with Katsu sauce, Thai pickled coleslaw and sweet chilli, tempura prawns.

MAIN

Lamb Cutlet and Rump £3pp supplement

Herb crusted lamb cutlet with sliced rump, rosemary and mint fondant potatoes, minted pea purée, crispy cabbage, honey glazed baby carrots and jus.

Hake £3pp supplement

Topped with sunblush tomato, capers and basil mayonnaise with herb crumb, served with buttered samphire and crispy potato.

Chargrilled BBQ Beef Short Rib £5pp supplement

Maple brined, braised and BBQ beef short rib with beef fat bread crumbs, onion, wild garlic and wasabi, charred miso cauliflower, grilled greens with pickled red onion and radish, Asian style fries with garnishes and sauce.

Fillet of Beef and Short Rib "Pie" £5pp supplement

Sous vide fillet with slow cooked short rib in flaky pastry (like a slice of sausage roll) with parsnip purée, confit shallot, onion and thyme crumb, lovage emulsion and a rich jus.

Sirloin Steak, Braised Short Rib Beef £5pp supplement

Longhorn sirloin steak with a braised beef short rib croquette, fondant potato, celeriac purée, shallots and mushrooms, roasted carrots, tenderstem broccoli and beef jus, finished with parsnip crisps and leek ash.

DESSERT

White Chocolate Choux Bun £3pp supplement

With yuzu and plums, unique to H&A!

Lemon and Raspberry £2pp supplement

Set lemon curd torched with raspberry sorbet and fresh and dried raspberries. Lemon crumb, lemon balm and sweet cicely syrup with optional "lemon and lime jammy dodger".

The Chocolate and Popcorn One! £2pp supplement

Chocolate crèmeux, vanilla panna cotta, toffee ice cream, salted caramel, popcorn, chocolate crumb and finished with raspberries.

"Solero" £2pp supplement

Passion fruit mousse and mango soaked sponge, encased in a crisp white chocolate shell, coated in cocoa butter served with citrus crèmeux, vanilla ice cream, edible flowers and finished with passion fruit syrup.

EVENING FOOD

Mexican Pulled Pork or Steak Beef Burritos (V options available) £1pp supplement

Mexican style salsa salad, cheese, jalapeño (optional), guacamole, salsa, tortillas.

Asian Steamed Bao Buns £2pp supplement

Japanese steamed buns filled with awesome fillings: Katsu chicken with green onions, Korean sticky beef with sriracha mayonnaise, Tofu in soy and hoisin with pickled cucumber with kimchi and sriracha mayonnaise.

Hog Roast £4.95pp supplement

How the H&A journey started. Free range, rare breed pigs, cooked slowly and with love. They are showcased in front of your guests and pulled with care, keeping all that crackling for you to enjoy. The roast is served with stuffing, apple sauce, soft bread buns and home grown hot sauce, you've been warned! Or, of course, lashings of thick gravy.



Breakfast

We have a fully equipped self catering kitchen available for meals around your wedding day celebrations. Consider your whole stay, perhaps nobody will want to cook.

We have put together some options for you to consider.

WEDDING MORNING

Consider a grazing table. Your guests can come and go fitting in with wedding preparations, or breakfast boxes can be delivered to your guests rooms.

THE MORNING AFTER

We can provide a cooked or continental breakfast in the mezzanine bar.

A great way to bring your guests together before saying goodbye.

Prices start from £19pp

The Night Before & The Night After

Begin your time at Bunny Hill in style. Settle in with afternoon tea. Arrive to a beautiful selection of sweet & savoury treats accompanied by tea & coffee, and of course a glass of champagne. Served in the mezzanine lounge bar for your enjoyment as you add the final flourishes to the venue.

Make the most of your time with family and friends. The mezzanine bar is open from 6pm - 9pm. Welcome your guests with a pre wedding supper.

You could book a food truck or perhaps a buffet style supper. If you'd prefer a BBQ, you'll just need to choose who'll wear the chef's hat. Alternatively, we can provide a chef for you.

You're free to choose whoever you like for catering outside of the main wedding meal. Please speak to the team for our recommendation list.





FAQs

IS TABLEWARE INCLUDED?

Included when using H&A, is our unique range of crockery along with cutlery, crisp white cloths and napkins. A dreamy combination with our crystal cut glassware, all of which is polished to perfection and laid out for you.

Coloured napkins, table runners, charger plates and chair sashes can be arranged with your chosen stylist.

You can see the crockery range in the meeting room at Bunny Hill.

DO WE HAVE TO HAVE A SIT DOWN MEAL?

You maybe considering cutting out a sit down meal but trust us on this one, there needs to be structure to your day, the best way to do this is a meal where everyone is seated together.

HOW MUCH ARE CHILDRENS MENUS?

For anyone under 12, you may offer menu options more suited to your younger guests at 50% of the cost per person, minimum numbers do not include discounted children.

DO YOU CUT & SERVE OUR CAKE?

The catering team will cut & serve your wedding cake, there is a charge of £30 for this service. We are a nut free kitchen and allergen lists must be provided by your cake maker.

CAN WE CHOOSE AN ALTERNATIVE FOR EVENING FOOD?

There's plenty of choice from H&A for your evening guests from a light bite to a Hog Roast with all the trimmings. If you fancy a food truck or a buffet this is possible providing the minimum spend is met with H&A.

Remember that food trucks often have long queues and can affect on the atmosphere in the venue. We have recommended suppliers we can put you in touch with.

WHAT IF WE NEED TO CANCEL?

You'll have a separate contract with H&A. This will include a cancellation policy and payment terms which are separate to Bunny Hill.



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